Electricity on the Farm

A MONTHLY MAGAZINE FOR THE UP-TO-DATE RURAL FAMILY

JUNE, 1933

10 CASH PRIZES

What Is Your Title For This Picture?

SEE PAGE 19 FOR RULES

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Ripley

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Hotpoint
ELECTRIC RANGE

June, 1933

Electricity on the Farm

Vol. 6. No. 6

IN THIS ISSUE

Burning Electricity for Cooking

BY VERA B. MEACHAM

Back in the early nineties a British scientist tried electric heat for cooking food. It worked. Since that time food cooking has been revolutionized by electricity. The author of this article (which appears on pages 4-7) traces the development of the electric range from its birth to its current birthday. A very instructive and interesting story.

Filling the Mows with Chopped Hay

BY TRUMAN E. HIENTON

Chopping hay and blowing it into the barn is growing in popularity, because this practice requires smaller storage space, reduces wastage and saves labor. The author, on page 8, describes the experiences of mid-west dairymen with handling hay in this manner.

Irrigation Pays in Western Pennsylvania

BY B. W. FABER

On page 10 the author outlines the methods of spray irrigation followed in western Pennsylvania, giving the results accomplished by specific installations. A very useful article for those who are interested in the subject.

Try This on Your Feed Mill

BY HOBART BERESFORD

Keeping bits of metal out of the feed being ground has always been a problem faced by those who do their grinding at home. Mr. Beresford, on page 11, describes an electro-magnetic attachment which may be placed on feed mills to remove iron or steel particles, such as nails, screws, etc., from the feed.

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EDITORIAL

THERE are two kinds of farm relief: financial relief, such as is assured by the recently enacted federal farm legislation, and relief from drudgery, such as is accomplished by electrifying farm and household equipment.

Tests reveal that a farmer and his family save the work of one person for three months each year by turning four farm tasks over to electricity. Washing clothes by old methods requires more than one and a half months of eight-hour days a year. Pumping and carrying water, turning the cream separator and filling and cleaning kerosene lamps each consumes thirty eight-hour days a year.

The saving of time in supervision, where electric cooking is employed, is another big item, as is also the elimination of ice cutting and storing where electric refrigerators are used.

Many more tasks around the modern farm can be done better in shorter time and with less labor where electricity furnishes the power, heat and light.

Electricity is one servant that cannot be overworked; on the other hand it is always ready to take on additional tasks.

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BURNING ELECTRICITY FOR

By VERA B. MEACHAM

I HOPE the dreaming scientist who first corralled a little electricity for cooking in that London laboratory back at the very beginning of the remote nineties has lived to see us cook with it today. I have no idea what the stove he built looked like, but it certainly worked, for the history of electric cooking proudly records that in 1895 an electrically cooked banquet was prepared for the Lord Mayor in a London hotel.

During the first decade of this century electricity was put to actual daily use for cooking in this country. Browsing through the early issues of *Country Life in America* I found a clear description of a cooking outfit that had been installed in 1906. It was in a story by Frederick M. Feiker about a house in Montpelier, Vermont, where the lighting and cooking problems had found a new and highly satisfactory solution.

"Probably the most interesting room in the house is the kitchen," he writes, "because of the use of electricity for cooking. No coal or gas range is provided, all the cooking having been done exclusively by electricity since April, 1906.

"The electric kitchen outfit occupies a corner of the room near a window where the light is best. All the electrical devices to brew, boil or bake are assembled on a stained wood table, 40 inches long and 24 inches wide, with an electric oven on a shelf a few inches above the floor. Indicating switches at the back of the board connect the various cooking devices to the electric circuit. These switches control the current for the broiler, which broils fish, fowl, or meat most satisfactorily; a cereal cooker, used as well for preparing vegetables, steaming food, or boiling water, and in addition, an electric fry pan, a disc stove for use with any cooking utensil, and a pancake griddle. The oven has a separate switch which is arranged so that a turn of the key is all that is necessary to obtain 'low,' 'medium' or 'high' heats within it, as baking may require. Certain of the other devices may be controlled the same way."

The utensils that were made to use on these early electric cookers had flat bottoms and catches of some sort that locked them securely to the burners to ensure perfect contact with the stove and make full use of the heat.

Birth of the Electric Range

By 1910 the first regular electric range was put on the market, taking the place of this intricate cooking table. As you can see, this stove looked for all the world like the wood ranges of that day, even to the hinged warming stand for the coffee pot back of the cooking units. It was made of sheet steel and trimmed with bands of nickel, I believe, for nickel was the trimming on stlyish ranges in 1909.

We laugh at a twenty-four year old range as we laugh at the Merry Widow hats we wore so proudly when that rage was new, but it made a proper impression on its contemporaries, I can assure you.

A writer on household affairs marveled at its

Above: A cooking and baking table of 1906. Right: The modern sliding oven racks are most convenient.

COOKING

Your clock will turn on the current for you.

simplicity and speed. "It has three or more plates," she said, "which get very hot in less than a minute."

That English engineer who started us off on this business of using electricity for cooking knew quite well that theoretically electricity offered the most perfect fuel yet discovered for cooks. That is why he tried to put it to work.

He could see that it would take none of their time from cooking for fire tending. It does not need to be handled; it does not need to be lighted nor tended, nor cleaned up after. It provides heat when heat is needed. It wastes none before the food is ready for the cooking, nor any after the cooking is over.

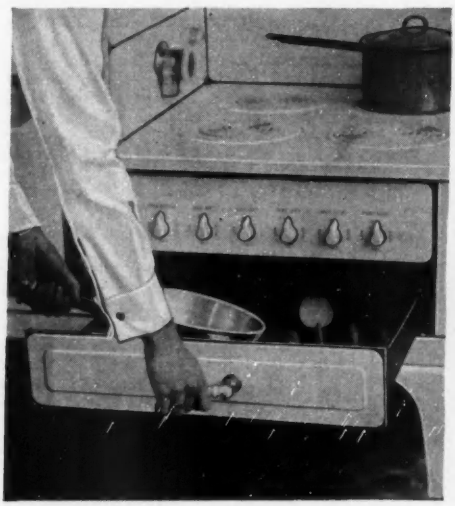
It is clean beyond the dreams of a housewife, for its gives off no smoke and it leaves no soot or ashes.

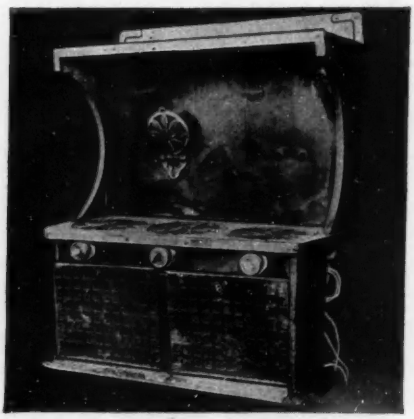
It is susceptible to exact and instant control. It is concentrated where it is needed. It can be delivered in definite unvarying amounts.

Constant Dependable Heat

He had figured out for himself before he ever strung the wires through that first clumsy heating unit that such a burner would deliver a certain amount of heat every time the switch was turned on so long as the wires and the proper electrical connection remained. Perhaps he had even devised the scheme for connecting the switch so a second and even a third amount of heat would come from different combinations of switch and wiring. At any rate, the amount of heat would always be the same from day to day, and the cook could depend on it.

The fuel has not changed, but stoves have. They change from year to year like cars or living room furniture. Men poke a lot of fun at us women for our passionate interest in styles. But even they, if they were to cast an unprejudiced eye back over the past quarter century could see that in the ebb and flow of fashion there has been a strong current toward greater freedom, convenience, and





Left: What a handy place for kitchen utensils. Above: This was the range that set the style for 1910.

The warming oven of wood stove days comes back to the modern electric range.

beauty. Clothes and stoves, the movement has been the same.

And what can you expect in an electric range today?

Efficiency, first of all. Economical use of current and speed to disprove the old notion that electric cooking is slow. But many women still have the same attitude toward the slowness of electric cooking that Rastus had toward ghosts.

As easy to clean as a china dish.

"Do you believe in ghosts, Uncle Rastus?" a friend asked him.

"No, suh, I don't believe in no ghosts, but I'se skeered of 'em."

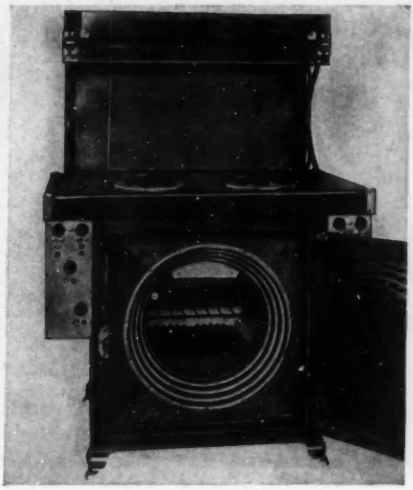
Folks may not really believe that electric cooking is slow, but they're skeered of it. It is not, and they needn't be, if you get what I mean. Modern ranges are built to carry heavy loads of current for fast cooking and to carry it easily, so the life of the burner is prolonged. They are built to put that electric current to good use. Polished reflectors or blocks of insulating material below the burners send back heat that tries to escape downward, and well insulated ovens with their tight fitting doors keep the oven heat inside.

For perfect baking there are vents in these modern ovens to prevent the condensations of steam on the oven walls, and the retaining of cooking smells. Because women wanted a smooth unbroken top on the oven, the vent has moved around to the back of the oven out of sight. Some of the new ranges have a special chimney that fits around this vent to catch the escaping steam so it will not condense on the walls and leave unsightly marks.

Temperature and Thermostatic Control

You can expect that your fuel will be under exact automatic control. The new oven regulators are both a visible thermometer and an extremely accurate thermostat. That means that there are two pointers on the transparent, illuminated dial. The temperature indicator shows the temperature in the oven during the entire period when the current is on. The second pointer is set at the temperature you desire. You can have a timer on the range that will turn the heat on for you when you are miles away, and off again when the food is done.

That lets you put your dinner in the oven right



The oven on this range stayed warm all day when it was once heated. It was designed for 24-hour current consumption at low wattage.

after breakfast, and come back to it hot and appetizing at noon, with no more attention on your part than turning the switch and setting the hands of a clock.

When I first tried to describe this timer to my grandmother, she scoffed at me.

"Go on, Vera," she laughed. "You can't make me believe a scalloped potato knows when it's done!"

Of course, you have to do the knowing for your stove wherever you are, but if you will furnish the brains, it will undertake to make the operation pretty largely automatic.

Convenience and Beauty Combined

You can expect both convenience and beauty in a new range. There will be that extra fast burner on top for special uses, an extra oven for broiling with a smokeless broiling pan, an oven you can use for pastry, too—a small warming oven with a low wattage heating element to keep food or plates warm. There will be towel racks, a mirror, and a light over the cooking surface.

Because of the thorough insulation of the cooking areas, it is possible to have the stove stand on top of a cabinet for pots and pans and cutlery. Many ranges do have this cabinet base instead of legs. Others have merely a drawer or two for the things you use at the stove most frequently.

Table top ranges with the top of the oven level with the cooking surface bring another working area to your kitchen and cut down the travel in food preparation.

Heavy oven racks that are caught by safety guides slide out of the oven, making it possible to examine a roast without lifting or even touching the pan.

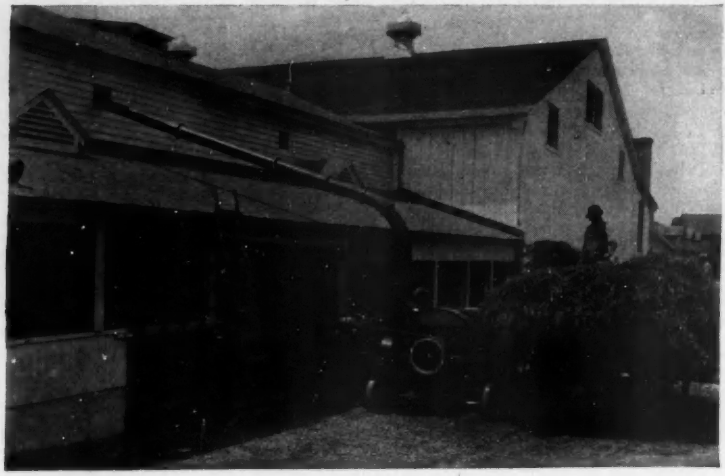
Built-in cookers sunk in an insulated well with a low wattage burner at the bottom furnish an economical method for slow cooking.

You can expect the new ranges to be easy to care for because all of the surfaces are covered with smooth enamel in white or colors, that wipes off like a dish. The very newest development is an enamel that acids will not spot. There are no cracks or seams, no projecting boltheads to catch the dirt. Oven linings on the better ranges are rustless, either enamel aluminum, or an alloy of some kind. All of the racks and guides lift off to let you wipe out the inside of the oven as if it were a round corner box.

The beauty of the new ranges lies in the straight simplicity of their lines, their gleaming surfaces, and the sharp accents of a contrasting color on switches and handles. The day has gone when "handsome is as handsome does" consoled us for ugliness in the kitchen stove. Artists as well as engineers have a hand in designing ranges since the kitchen has gone modern.

Half a lifetime ago cooking with electricity was somebody's dream. Today it is a lovely commonplace we accept with gratitude.

Everything comes out of the oven for easy cleaning.



This machine at Laurel Locks Farm, Pottstown, Pa., averaged 8 to 10 tons per hour for 150 tons with two men feeding. Net handling cost saving estimated at seventy-five dollars.

Photo courtesy Papec Machine Co.

FILLING THE MOWS
WITH CHOPPED HAY

By T. E. HIENTON
Associate in Agricultural Engineering, Purdue University

CHOPPING hay as it comes from the field and blowing it into the barn is rapidly becoming an accepted practice on Eastern and Middle Western farms. Dairymen particularly have become interested in this method of placing hay in the mow because it requires smaller storage space, reduces the wastage of some grades and kinds of hay, and saves labor in storing and feeding.

Hay, as it is brought to the barn from the field is cut into one-half to one-inch lengths and then blown into the mow by the chopper or cutter. In practice, some ordinary silage cutters are being used successfully for this purpose, but a newer type of machine, on which special feed rolls are used, has greater capacity for the same width of throat. The newer machines also have the distinct advantage that leaves and other fine material are drawn into them more readily by the air suction of the fans which, unlike the ordinary silage cutters, is greatest where the material enters. Many leaves and much fine material are ordinarily carried past the throat of the silage cutter by the apron and dropped on the ground but the suction of the new chopper overcomes this tendency.

Chopping hay with an ordinary silage cutter.

Photo courtesy J. I. Case Co.

Records were kept on the cuttings of 42.3 tons of alfalfa hay in 1931 on the Kendall dairy farm near Indianapolis by E. J. Kendall for the Purdue University Agricultural Experiment Station. A 15-inch chopper, driven by 10-horsepower three-phase motor, was used during 1931 and again in 1932. The energy used as reported for the 1931 season was 2.38 kilowatt-hours per ton. One check on capacity with two men unloading showed that 4400 pounds were cut in 30 minutes, a rate of 4.4 tons per hour.

Motors recommended by the manufacturer for a 15-inch chopper are 7.5 and 10 horsepower, with the first as a minimum size. Tests conducted

in 1932 on the Purdue University dairy farm by agricultural engineers of the Agricultural Experiment Station indicated that a 5-horsepower motor might be used satisfactorily for operating this size of chopper to limited capacity by reducing the speed of the chopper. A standard 15-inch silage cutter and a new 15-inch hay chopper were both driven by a 5-horsepower motor to cut and blow hay into the mow during the tests. Greater capacity was obtained with the chopper than with the older type machine, designed primarily for silage cutting. The maximum capacity obtained with the chopper was slightly less than 3 tons per hour with a slight overload on the motor with two men unloading hay into the chopper. Energy used was 1.8 kilowatt-hours per ton.

Results of Tests

Time records were obtained on the usual method of unloading hay with two men in the mow, one on the load, and one driving a team of horses on the hay fork at the same time the tests were being conducted on rate of chopping hay. The results showed that slightly less than 4 tons of hay were stored in the barn per hour. These figures tend to collaborate the opinions of farmers, who have been chopping hay, that the use of the chopper saves time and labor in putting hay in the mow. In this method a man is not used in the mow except occasionally to level off the hay or to change the direction of the delivery pipe.

Chopped hay occupies considerably less space than whole hay. On the Kendall farm 19 loads of cut hay were placed in the loft of a small barn which was usually filled by 9 loads of whole hay, and more might have been placed in it had the strength of the building permitted. On the farm of the Reliable dairy near South Bend where hay has been chopped during the past two years, it is possible to store two years' supply of chopped hay for the herd. This makes possible the carrying over of some hay to the next season, a desirable feature, because in dry years hay crops are short. In general, storage space required for chopped hay is not more than half that required by long hay. Safe loading of any structure should be investigated before efforts are made to store twice the usual weight.

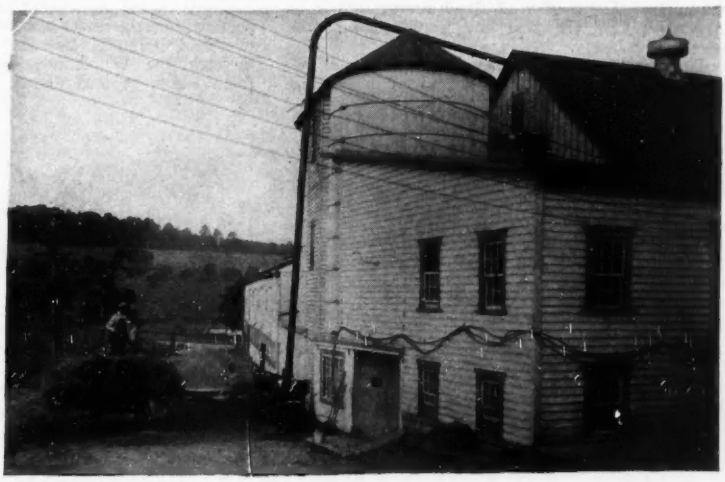
Experiences of Indiana dairymen who have fed chopped and long hay indicate that cattle will consume more nearly all of the hay when it is fed cut than when fed whole, particularly coarse alfalfa and coarse soybean hays, resulting in less waste of hay. The value of cutting some hays has been checked by experimental work conducted at the University of Wisconsin in trials with dairy cows fed chopped alfalfa and soybean hay. Results reported in Research Bulletin 102 show no advantage in chopping good quality alfalfa hay but an increase of about $2.91 a ton in the value of rather coarse soybean hay. In the case of three trials with soybean hay 18.14, 16.47 and 20.20 per cent of the whole was not eaten, while only 0.11, 2.09, and 0.77 per cent of the cut hay was refused. This checks the experience of Indiana farmers in saving hay by chopping it.

Opinions have been expressed that to store chopped hay as successfully as long hay that it would have to be drier when stored. Experience with storing chopped hay in Indiana and elsewhere indicates that hay which is sufficiently dry to be stored as whole hay is likewise satisfactory for storage in the chopped form.

Chopped Hay Easy to Handle

Chopped hay is easier to handle in the barn than long hay since it may be loaded into wheeled carts like silage and wheeled to the feeding barn.

Adopting the new practice of cutting and blowing hay into the mow instead of the old method should be based upon balancing the benefits against cost of cutting. Where storage costs may be lowered, waste reduced, and labor saved in handling hay in feeding, the advantages may be greater than the cost of cutting, so that it will be a profitable practice, disregarding the possibility of increased feed value. The expense of a cutter for this one job may be reduced through its use as a silage cutter, for cutting straw for bedding, or chopping corn stover.



Practically any available storage space can be utilized when hay is chopped.

Photo courtesy Papec Machine Co.

IRRIGATION PAYS

in Western Pennsylvania

By B. W. FABER

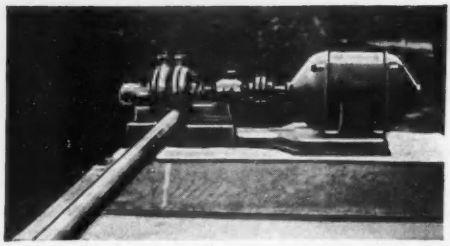
UNTIL the spring of 1931 millions of gallons of water had been flowing unmolested through the E. W. Wood's farm, near Connellsville, Pa. But the drought of 1930 convinced Mr. Woods that he should make arrangements to divert some of the water out of the stream before the possibility of another long dry season could overtake him in his truck gardening operations.

In June 1931 he installed an irrigation unit. It consisted of a 3 horsepower electric motor direct connected to a centrifugal pump capable of delivering about 3000 gallons of water per hour. Direct connection eliminates all gears and belts thus insuring dependability and low maintenance. The motor is protected by a thermal "watchman" which shuts down the equipment in case of a prolonged severe overload.

The pumping equipment is located right at the stream, and pumps the water into 2½ inch mains laid underground with a riser every 50 feet. The actual spraying or irrigating is done by a pipe line about 400 feet long having spraying nozzles screwed into it every 3 feet. The spray line is moved from one plot to another as needed and is connected to the risers in the main line by means of a flexible hose.

Near the main this 400 foot spray line is 1½ inches in diameter but it tapers down to ¾ inch at the far end. The lengths of the pipes are proportioned so that practically equal pressure is maintained at all the nozzles. If the spray line were all of ¾ inch pipe, then the friction in the pipe would materially cut down the amount of water delivered by those nozzles farthest from the pump. The friction could be reduced by using larger pipe but the pipe line would then be unnecessarily heavy.

The spray line can either be moved from one riser to another as a unit, or moved in sections.



Close-up of pumping unit. Note direct connection between motor and pump.

If 8 to 10 men are available it can be moved as a unit. Two or three men can readily move the pipe line by sections. In moving it by sections unions are uncoupled and the line reassembled in its new position. The unions have square fitting joints so that alignment of the spray nozzles is a simple matter.

Mr. Wood's pumping unit has sufficient capacity to operate two 400 foot lines. He plans to add the second line later. Since the efficiency of pumps and motors is highest at about full load, the added line will tend to give a somewhat lower operating cost per gallon of water pumped. Even so the cost of operation is only an average of about 6 to 8 dollars a month for electric current during the 4 months it is used.

Clean water, free from sediment, is very important for the most successful operation of an overhead irrigation system. The stream flowing through the Wood farm is comparatively free from sediment and debris. Special precautions

Overhead spray line in operation at E. W. Wood's farm.

however were taken to supply clear water by building a dam of sand bags thereby impounding considerable water. This permitted any sediment which might be in the water to settle out. Besides this precaution, the intake pipe of the pumping unit was surrounded by a screened box. Very little difficulty was experienced with clogged nozzles, but even though a nozzle becomes clogged it is readily cleared up by placing a finger over the nozzle and then quickly withdrawing the finger. Another precaution taken to prevent clogging of the nozzles was to remove the cap from the end of the pipe line and flushing out the entire line by allowing the pump to work full speed.

Mr. Wood has about 5 acres under irrigation. In 1931 there was no outstanding period of drought. Nevertheless the addition of water right after transplanting, and to hasten seed germination, was found to be of very material value. There were periods during the growing season when the rainfall was very slight even though it was above normal for the season, and the irrigation outfit was found to be indispensable. Such a need occurred at the time the strawberries were in want of water and again when the celery needed moisture.

The results obtained by irrigation have been beyond Mr. Wood's most optimistic expectations. This seems natural since water makes up such a large percentage of most vegetables. The 1932 growing season was particularly dry. Irrigation made it possible for Mr. Wood to grow four crops on soil where otherwise only two, or at the very most, three crops would have been grown. The addition of water also made it possible to put produce on the market earlier. Thus cabbages were marketed a week before less fortunate neighbors had them ready. The cabbages were well filled out and crisp. Had it not been for water the strawberry crop would have been a failure. Mr. Wood was able to provide large, luscious berries in contrast to small, seedy berries coming from other local growers.

Some of the Benefits from Spray Irrigation

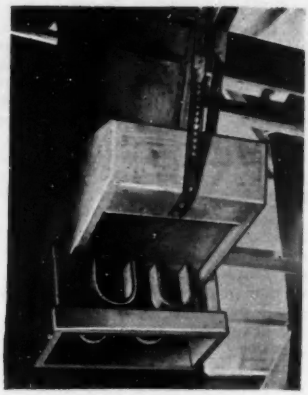
Spray irrigation when installed overhead on cradles, and equipped with automatic oscillators gives very good frost protection for temperatures that do not fall more than 5 or 6 degrees below freezing. The equipment sprays water over the plants while the temperature is below freezing, and the ice forming on the plants makes a seal which protects them against frost. When the sun melts the ice the plants are as healthy as ever.

Irrigation controls plant disease to some extent since a thrifty plant can withstand disease much better than a plant struggling to live.

Irrigation also helps to make plant food available from fertilizer, because water is needed to dissolve fertilizer. Since cultivation is practiced to conserve moisture, irrigation tends to save work in that adequate moisture is available.

Another advantage of an irrigation pumping unit lies in the fire protection it provides. A pump capable of delivering about 3,000 gallons of water per hour is a valuable help as a fire fighter.

The investment in pumping unit and pipes came to about 600 dollars. Mr. Wood feels that half of this was paid for in the first year's crop even though rainfall was more than normal. One can readily see the advantage such an outfit gives in times of drought such as occurred in 1932.



The poles of these magnets protrude through the bottom of the trough, and are held in place by the wooden cleats fastened beneath the trough.

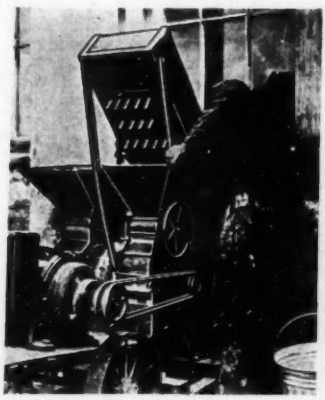
TRY THIS ON YOUR FEED MILL

By Hobart Beresford

ONE of the reasons for the popularity of the hammer-type feed grinder has been its adaptability to different materials and to varying degrees of fineness. Claims that these mills are not injured by rocks, or other foreign material in the grain being ground is demonstrated easily; however most feeders prefer to control their mineral rations and even though a piece of iron or a nail will go through the hammer mill without injuring the mill it is doubtful if the same is true of the cow's stomach.

Keeping the nails and metal parts such as wire or sheet iron out of a feed grinder can be accomplished by means of electro-magnets, which come as standard equipment in many of the larger mill installations. Very satisfactory results have been secured for the small farm grinder by placing a rack of horseshoe magnets in the hopper of the mill or in a sloping wooden trough which carries the grain into the mill hopper.

Ordinary horseshoe magnets or V-shaped mag-



Feed mill equipped with electro magnets. Such installations as this are proving very satisfactory in preventing metal materials from entering the feed mill.

nets from an old flywheel magneto may be used for this purpose. Usually the poles of the magnets are mounted to protrude one-fourth to one-half inch above the bottom of the grain trough. These magnets may be held in place by means of wooden cleats fastened underneath the trough or in the case of the V-shaped magnets the sides of holes in the bottom of the trough may be cut at an angle and the magnets wedged into place and held by means of a block as shown in the illustration.

The best success has been obtained by magnet applications where a non-magnetic material such as wood is used for the hopper bottom and some operators claim that a piece of chain fastened to one pole of the magnet aids in collecting the small pieces of metal which are often found in the grain being ground. A day's collection shows a variety of metal, often ranging from old rusty nails to bright shiny nail heads, pieces of wire, scraps of galvanized iron, and a piece of automobile tire chain.

Questions and Answers

Conducted by H. J. GALLAGHER

Question: 1. *I have 110 volt A. C. service. A second party has recently been connected on the line close to the transformer. My lights are not as bright as they were when I was the only customer to the transformer. Would this other customer cause my current to be weaker?*

2. Will a 5 horsepower repulsion induction 110-220 volt, 1750 R. P. M. motor run an ensilage cutter at 1000 R. P. M.? I would like to move the motor from job to job. What kind of connections should be used? If the pulley on the motor is 4½ in., is an 8 in. pulley on the ensilage cutter all right?

RALPH ROTHGEB, Rileyville, Virginia

Answer: The amount of current that the wires from the transformer can carry depends upon the size of the wire and the distance between the transformer and meter. In your case it looks as though the size of the wire was too small to serve two customers.

You state your service is 110 volts. If so, under existing conditions it will be impossible to operate your 5 horsepower motor. In all probability there are three wires from the transformer to your meter in which case you have 110-220 volt service. Operate your motor on 220 volts. Consult your power company to increase the size of the wires of the secondary service or to locate the transformer closer to your meter, possibly the transformer is too small. A 5 K. V. A. transformer should be used for a 5 horsepower motor.

Your motor will not operate an ensilage cutter at 1000 R. P. M. 1000 R. P. M. is too fast to operate an ensilage cutter with a tractor. It works better at slower speed. A 4½ in. pulley on your motor requires a 16 in. pulley on the cutter. A better combination is a 6 in. pulley on the motor and a 20 in. or 22 in. pulley on the cutter.

The motor may be mounted on wheels or on skids for moving. The motor should be equipped with a thermal overload control and starting switch and thirty to fifty feet of No. 6 stranded rubber covered extension cable. Power outlets should be installed near the silo and in other places you desire to use the motor so that it can conveniently be "plugged in" in a manner similar to the vacuum sweeper or iron.

• • •

Question: *What horsepower will an undershot water wheel 55" in diameter and 24" wide develop with flow of water 1.75 feet per second? Wheel can be made to run any depth in water that is necessary for successful operation.*

How many watts, 110 volt alternating current, will this wheel generate?

In using this generator, can all lights and appliances be turned off and generator left running"

REX HIGH, R. 1, Olene, Oregon

Answer: On the stream described, there is available .2 h. p. per foot of fall regardless of the size or type of wheel used. An undershot water wheel cannot utilize an effective fall of more than one-half the diameter of the wheel and its efficiency would be between 25 and 50 per cent, depending upon the underneath and side clearance of the wheel.

The actual output of a 55" wheel would be about .1 h. p. and would generate about 60 watts as a maximum. A direct current generator in combination with a large capacity storage battery would supply approximately 1000 watts a day, which would be enough for lighting, but would not operate appliances as the iron that might have a demand of 600 watts for periods of two or more continuous hours; a 600 percolator with a 15 minute demand could be operated.

The battery should be installed in the basement of the house and the generator operated continuously to insure daily service. It would take 24 hours of generator operation to charge the battery so it would deliver 1000 watts daily.

Stopping Radio Interference

In the February, 1933, issue of ELECTRICITY ON THE FARM is a request by Mr. W. B. Powell, Indian Springs, Georgia, for information on the cause of radio interference with the refrigerator motor in operation.

The analysis of the problem and the answer presented Mr. Powell through the Questions and Answers Department was correct as far as it went, but it did not go far enough. Mr. Powell's trouble continued. Mr. R. T. Nash of the Central Ohio Light and Power Company, Wooster, Ohio, was courteous to the extent of presenting further suggestions for remedying the trouble. Mr. Nash wrote as follows:

"We find in a great many instances that refrigerator motors are grounded to the condensing unit frame by a concealed ground wire. In shipment this wire sometimes becomes broken or loosened. As the refrigerating condensing unit is mounted on springs, when the motor is running, a certain amount of vibration is caused. Where the ground wire is loose or broken, this vibration causes a 'make and break' contact in the ground wire and results in considerable radio interference. If the brushes and commutator of the motor are found in correct working order, an inspection of this ground wire, if any, might reveal the cause for this interference."

Mr. Powell reports that Mr. Nash's analysis of the trouble was correct and that his refrigerator motor has ceased to cause radio interference.

ON THE AIR

Conducted by Jerome J. Henry

Irvin Cobb Started Series in May

IRVIN S. COBB, writer, humorist, speaker, and radio star began a new series of "twice a week" radio programs over CBS stations in May.

Though he has been a newspaper editor, a magazine writer and a playwright, it is as a story teller extraordinary that Cobb is best known. It is in this capacity that he will act in the radio programs through the summer. These may be heard every Wednesday and Friday evening.

Sprightly "Babs" Ryan bubbles over with enthusiasm as she voices the choruses to Fred Waring's tunes during his broadcasts on CBS stations.

On the air the noted humorist has free reign to spin yarns concerning any topic that happens to occur to him. His "tall stories" are often mixed with humorous comments on the news and anecdotes about personalities and events that the newspaper headlines suggest to him.

For more than thirty years the name of Irvin Cobb has been synonymous with humorous writing and story telling. Up to the time he was 17 he was a regular contributor to national comic weeklies, but at that age he turned to serious reporting and two years later became editor of the Paducah, (Kentucky) Daily News, his home town newspaper. However, it was soon evident that he preferred the funnier side of journalism, and he went back to his old love. In 1904 he became humor editor of a New York newspaper.

• • •

Prisoners Cheer Radio Speaker

WHEN Lowell Thomas, the radio reporter, gave an illustrated travel talk at Sing Sing prison a few weeks ago, he received quite a thrill as the introductory line was flashed on the screen. It read: "Come with me to that exotic land-India." There was terrific applause. Thomas, however, was unaccustomed to such a reception at that particular moment. It took a minute or two before he realized that the prisoners were with him in spirit, but prison regulations forbade any of them taking him literally.

Warden Lewis E. Lawes, of Sing Sing, who invited Thomas to make the talk, also is heard over NBC networks in a dramatization of the book, "Twenty Thousand Years in Sing Sing."

• • •

Many Broadcasts to Come from World's Fair

BROADCASTS from scores of points on the grounds of A Century of Progress exposition which opens in Chicago this month will come to radio listeners throughout the summer and fall. Both NBC and CBS networks will feature special broadcasts from the fair.

Plans have been formulated to give radio audiences the most complete coverage ever attempted for such an extended series of events.

Microphone connections have been installed in all places of interest, ranging from the various exhibit groups to the Children's Enchanted Isle.

A broadcast of the opening ceremonies may be heard on June 1. Then will follow a number of programs ranging from international sporting events to educational and musical programs. The opening broadcast will send to the world the voices of President Roosevelt, Governor Horner of Illinois and ambassadors of nations represented at the fair.

Because the majority of the contemplated broadcasts have only tentative dates as this is being written, a complete schedule cannot be given, but

(*Continued on page* 16)

MYERS Self-Oiling Water Systems

MYERS prices are materially lower—but MYERS quality remains the same! No cheapening, no skimping! Today as always you get absolute dependability when you buy a MYERS Water System.

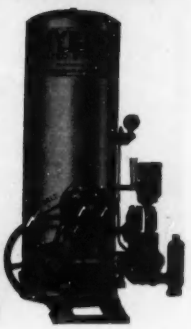
Complete line—any size, any power, deep or shallow wells. Write us for free booklet and name of nearest MYERS dealer.

THE F. E. MYERS & BRO. CO.
364 Fourth Street
ASHLAND, OHIO

PUMPS, WATER SYSTEMS, HAY TOOLS, DOOR HANGERS

"Pump Builders Since 1870"

-at New Low Prices!



ELECTRICAL HOUSEKEEPING

Conducted by
GAIL MEREDITH

WHEN WE SIT DOWN TO IRON

IRONING machinery multiplies every year. The rotary iron was just beginning to seem a familiar tool when the flat plate ironers put in an appearance. This last year finds four different makes of this press type iron on the market. In these irons the large shoe, 26, 30 or 34 inches long, clamps down over a padded board the same size and irons out a couple of square feet at a time.

The heat in the shoe is thermostatically controlled and can be set at various temperatures to meet the demands of your clothes basket. In most models the ironing plate is operated by hand levers like the gear shift on your car, only you do not have to waggle them back and forth to get them in gear. The spring control is so delicately balanced that the plate swings up or down easily.

Like the rotary irons these press ironers are made in both table and portable models. One of them weighs only thirty pounds; it is so light that you can hang it up on a closet door if you have a good stout peg.

When my husband got to this point, he interrupted his reading to say: "Don't you mean if you have a good stout arm?"

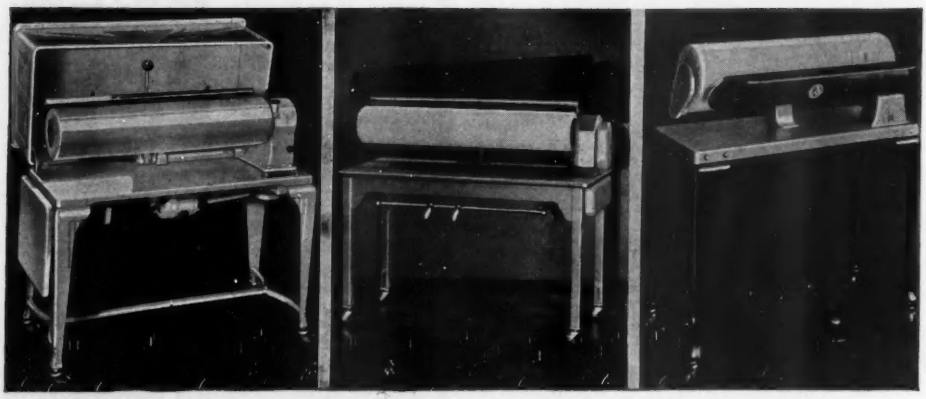
Perhaps I do—both. But anyway the ironer is portable, and it can be hung on a closet door as you can easily see by the pictures. It, or any of the other portable models, can be stored on a shelf, of course, or stood on end in some out of the way corner.

When I began looking over the new crop of rotary irons, I found several minor changes that promise greater durability and easier operation.

The shoes are still made of cast iron, or steel, but in most cases they are chromium plated like the trimmings on modern cars so they will not rust and need only a light rub with a damp cloth to keep bright and clean. There is also a new enamel in use that has been through trial by fire and tests by water so violent that the manufacturer who uses it told me he was confident it would neither chip nor check in household use.

The portable press ironer at work.

The amount of heat in the shoe as well as the pressure of the shoe on the roll are important to our speed in ironing and a satisfactory finish on



Left: This ironer has two thermostats, one to control the heat at either end of the shoe.
Center: A slight pressure on the rod beneath the table controls the shoe and the roll.
Right: This ironer has a shoe in front.

Hanging up the ironer.

our clothes. There has had to be heat enough to iron the heaviest sheet quickly even though we did not always need it all for some of the ironing. In most ironers this heat has been evenly distributed throughout the shoe, but one manufacturer, at least, taking note of the fact that a good deal of the ironing is done over the open end makes that the hottest part of the iron. One ironer has a thermometer on the shoe, so we can see its temperature and turn the current on or off to keep the heat we want. But best of all, some of the new ironers have thermostatic controls that maintain the heat automatically at any temperature we need, hot for damp linens, cooler for silk or thin cotton.

The spring that clamps the shoe to the roll keeps an even pressure no matter what passes over the roll. It adjusts itself instantly to a thin cloth. You cannot see that spring or measure its possible service. But a good manufacturer will have built the same quality into the things you do not see that he has put into the parts of the machine you can inspect for yourself. It is one of the things you trust a manufacturer for.

The rolls look the same, but some of them have a new metal base of rust resistant steel, and an opening at the end for ventilation so the damp padding will dry more quickly.

They make ironers with two closed ends, with one open end, with both ends open, and one end semi-open. The small ironer that you plan to use for all of your washing should have one end open, or at least partly open.

After the shoe and the roll, the buttons and knobs and levers that start the motor and apply the ironing pressure come next in importance. A lever at the level of the roll and another for foot or knee give excellent control of the ironer, even when both hands are busy conducting a sheet around the roll. Many of the ironers have a pressing lever that stops the turning and holds the shoe on the roll long enough to iron a cluster of pleats, or take the wrinkles from a pair of pants.

The mounting of the ironers has not changed except that the casters on the tables are a little bigger for easy rolling, and the portable models have little rubber feet.

There are just two reasons for ironing by machinery. One is that it saves our time, and the other that it saves our strength. So the ironer we choose must be one whose operation is so simple and effective that we can do our work with it more quickly and it should be one we can sit down to, comfortable and at ease, while we boss the job.

Undecided

Newspaper Reporter: "To what do you attribute your great age?"

Very Old Man: "Wa'll, I can't say yit. Several of them testimonial fellars is dickerin' with me."—Clipped.

"Really, Bill, your argument with your wife last night was most amusing."

"Wasn't it though? And when she threw the axe at me I thought I'd split."—Annapolis Log.

Tourist: "I have been buffeted about with people of Arabia, I have fought hordes of Turks, battled almost an army of Armenians, I have worked next to sweating South Americans, Russians, Swedes, Chinese and men from deepest Africa; toiled beside Greeks, labored with Poles. Yes, I know every race of man."

Stranger: "Oh, so you come from New York City?"

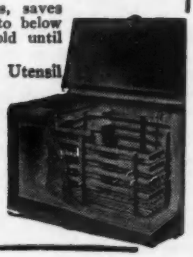
Thousands are changing to this simple, convenient, modern way to churn. It's the famous DAZEY principle adapted to electrical operation. Ends the drudgery. Just turn the switch. Made in 2, 4, 6 and 10 gallon sizes.

Write today for catalog and further information.

DAZEY CHURN AND MFG. CO., Dept. 27
Warne and Carter Avenues ST. LOUIS, MO.

ESCO *The Electric* MILK COOLER

increases profits, cuts costs, saves labor. Cools milk quickly to below 50 degrees and keeps it cold until shipped.



The ESCO Electric Dairy Utensil Sterilizer destroys bacteria as it dries cans and pails. An automatic time and profit saver.

Send for information. Ask also about ESCO Electric Water Heaters.

ESCO CABINET CO.
108 E. Market St.
WEST CHESTER, PA.

On the Air

(*Continued from page* 13)

radio listeners all over the country may follow the events at the exposition by watching radio schedules week by week.

• • •

Seth Parker to Sail the High Seas

PHILLIPS H. LORD, known to all of us as Seth Parker of Jonesport, Maine, is going to abandon the radio studios for twelve months of blue water. Lord, the favorite character of millions of listeners in both town and country, plans to set out for a year's cruise around the

Phillips H. Lord, the Seth Parker of radio fame, is perhaps the most widely followed and most lovable radio character in the world. Shortly after July 1 he is going on a cruise around the world. This, incidentally, has long been his ambition. Since his boyhood days along the coast of Maine, the call of the sea has been almost irresistible.

world in his reconditioned schooner, the "Georgette," leaving sometime after July 1.

Member of an old New England sea coast family, the lure of the sea long has tempted him. It was this love of the sea and its people that inspired his Sunday radio program.

A party of boyhood and college friends, with whom Lord often planned to sail around the world will accompany him on the voyage as members of the crew. Lord does not plan an expedition, but describes his trip as "a group of men seeking the thrill and excitement of far off lands and unusual places."

The "Georgette" was built in Portland, Oregon, in 1918. She is 186 feet long with a beam of 37 feet and displacement of 757 tons. The schooner was built for Australian trade. Two diesel engines have been installed, with two tanks providing fuel and oil. Her speed is 11 knots under sail and 6 knots under power.

Lord plans to head for Morocco from New York by way of the Azores. Other stops are planned in Cairo, Ceylon, Rangoon, Siam, Singapore, Borneo, Island of Bali, Solomon Islands, Fiji Islands, Samoa, Ecuador, the Panama Canal, and back to New York.

What OUR READERS Say

Electric Cooking Best

To the Editor:

The magazine *Electricity on the Farm* has helped me a great deal in selecting the type of stove that would be most economical in the home. From it I have learned that the electric range, combined with a fire box for coal, is best.

I find my range especially handy in the summer. After working outside you can come into the house, turn on the current and in a second have a heated plate. In the winter the fire box can be filled with coal or wood to heat the kitchen.

SYLVIA WEHAUSEN,
R. 1, Manitowoc, Wis.

A Monthly Reminder

Electricity on the Farm has served to constantly bring to our attention electrically operated devices for saving time, labor and expense. Each month it comes to us as a reminder of the equipment we are in need of. It serves as an encouragement or incentive to procure devices for the house and machinery for the farm.

The building suggestions made are practical, the recipes are good, the jokes amusing and the contests interesting. As a little visitor the magazine, with its splendid electrical suggestions and lighter vein of amusement, is welcome.

JULIA MALONEY,
North Garden, Va.

A Dictionary to the Beginner

To the Editor:

We have been getting your little magazine for the past five years. It is to the novice in electricity what the dictionary is to the student. After learning of the various uses for electricity, we then aimed to buy appliances as rapidly as circumstances would permit.

At the time we had electricity installed for lights in the house, barn, and milk house, we purchased a motor. This furnishes power to operate a milking machine for a twenty-five cow dairy, to grind feed, pump water to the cows, operate clippers and also a saw outfit.

For the house we have purchased a washing machine, flat iron, vacuum cleaner, radio and pump for the water system.

We consider electricity the cheapest help around the farm buildings. It is quick, clean and efficient. The joy of having electricity, after living without it for fifty-five years, cannot be adequately expressed in words.

MRS. CHAS. H. CHASE,
Wampsville, N. Y.

It All Comes Out in the Wash

"In all large laundries the very latest scientific devices are used," says a writer. We understand that it is only in the very small and old-fashioned ones that buttons are still removed by hand.—The Humorist.

What's New

Reviewed by T. E. HIENTON

Electric Fan

Summer heat brings discomfort and a demand for electric fans to aid in keeping cool. Farm houses like those of the city become warm and electric fans provide welcome relief in the kitchen during the day, at meal time, and in bedrooms at night.

A new 10-inch fan of the oscillating type is just announced by a middle western manufacturer of electrical appliances. Chromium - plated blades are used and are shaped in accordance with a patented principle which, according to the manufacturer, "insures greater agitation and efficiency." The guard, designed to provide a maximum of safety, and base, with adjustment for tilting to any angle, are of polished black.

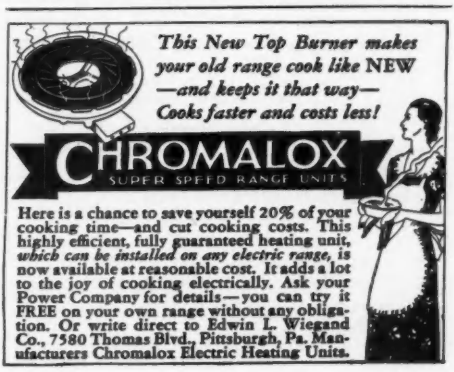
New Attachments for Food Mixer

New attachments for one of the well known food mixers now include a potato peeler, coffee grinder, and power unit for use with a meat grinder and chopper and a slicer and shredder. The power unit is separate from the mixer so that when it is to be used, the motor is taken to it. It rests on its own base, is of ball bearing construction, and provides a reduction of 23⅓ to 1, driving attachments about 400 r.p.m.

Perhaps the most important attachment to this increasingly useful kitchen helper is the potato peeler, a device which will remove another disagreeable task from the kitchen. This attachment is made of galvanized steel with two compartments, the upper of which holds a small supply of water. The bottom compartment has an abrasive lining which, together with a revolving disc, peels the potatoes. Both are removable for cleaning.

Electric Dairy Utensil Sterilizer

Interest in the possibility of sterilizing dairy utensils by use of dry hot air was greatly increased as the result of experimental work conducted at the University of California and re-


This New Top Burner makes your old range cook like NEW —and keeps it that way— Cooks faster and costs less!
CHROMALOX
SUPER SPEED RANGE UNITS
Here is a chance to save yourself 20% of your cooking time—and cut cooking costs. This highly efficient, fully guaranteed heating unit, which can be installed on any electric range, is now available at reasonable cost. It adds a lot to the joy of cooking electrically. Ask your Power Company for details—you can try it FREE on your own range without any obligation. Or write direct to Edwin L. Wiegand Co., 7580 Thomas Blvd., Pittsburgh, Pa. Manufacturers Chromalox Electric Heating Units.

Keep Up-to-Date

The opportunity to profit from the use of modern labor-saving equipment was never greater than it is today. Do you know exactly what electrical equipment can do for you?

Make sure you do. Here is a list of tried and proven equipment manufacturers who have valuable information that is yours for the asking.

Page

Electric Ranges
Edison G-E Appliance Co. ..... *Inside Front Cover*

Range Replacement Units
Edison G-E Appliance Co. ..... *Inside Front Cover*
Wiegand Co., Edwin L. 17

Refrigerators
Frigidaire Corp. ..... —
General Electric Co. ..... —

Milk Cooling Equipment
Esco Cabinet Co. 15
Frigidaire Corp. ..... —
General Electric Co. ..... —

Water Systems
Myers & Bro. Co., F. E. 13

Water Heaters
Edison G-E Appliance Co. ..... *Inside Front Cover*
Esco Cabinet Co. 15
Wiegand Co., Edwin L. 17

Dairy Utensil Sterilizers
Esco Cabinet Co. 15

Farm Motors
General Electric Co. ..... —

Stationary Spray Pumps
Myers & Bro. Co., F. E. 13

Electric Poultry Supplies
Lyon Electric Co. 18
Oakes Mfg. Co. ..... —

Time Switches
Lyon Electric Co. 18
Oakes Mfg. Co. ..... —

Clipping Machines
Chicago Flexible Shaft Co. ..... —

Churns
Dazey Churn & Mfg. Co. 15

Write directly to the manufacturers listed or use this handy coupon if your needs are not covered in the above.

TEAR OFF HERE

Electricity on the Farm, 24 W. 40th St., New York

Without cost to me, please have manufacturers send complete information on the following Electrically Operated Equipment which I am thinking of buying.

....
....

My name is.....

Address.....

....6-33

ported in May, 1929. Additional experimental work conducted since that time, particularly that at the National Project on Rural Electrification, has tended to focus the attention of manufacturers of dairy sterilizers upon this type of equipment.

Announcement of a new dairy utensil sterilizer employing dry heat sterilization has recently been made by an eastern manufacturer. Four sizes of this sterilizer are manufactured, one with capacity for two 10-gallon cans or 8 quart cases, a second for 4 cans or 16 cases, a third for 6 cans or 24 cases, and the largest size for 9 cans or 36 cases. The sterilizers are of all-metal construction with the inside lining and outside covering of galvanized copper bearing steel, insulated over the entire suface, including door, with two inches of insulating material. Heating units are, respectively, 2,000, 3,000, 4,000 and 6,000 watts for the sizes previously mentioned. A thermostat cuts off the current after the temperature has reached the desired point.

Electric Washer

A new electric washer has been announced during the past month by a well-known Iowa manufacturer. This new machine is much like other recent models of that company but for sale at a lower price, which according to the manufacturer is due not to compromise in quality "but through new economies in production." A ¼-horsepower electric motor drives this gyrator-type washer which is equipped with a wringer of the company's own manufacture, having automatic tension and quick tension release on the rolls. Washing action is started or stopped by an auto-type shift lever. The round, duo-tone finished tub is drained by gravity hose.

Vacuum Cleaner Light

A dark cloudy day makes the task of housecleaning more difficult due to the inability to see into dark corners, and the inadequacy of the usual room lighting for illumination in corners, under furniture, etc. One of the popular vacuum cleaners now comes equipped with a light bulb placed on the front of the cleaner which spreads the light over the cleaning area, thus making the dirt visible and simplifying the task of removing it. The light is attached to the motor housing and eliminates shadows which ordinarily may interfere with adequate cleaning.

CLASSIFIED ADVERTISING

FREE BULLETIN ON ELECTRIC POULTRY EQUIPMENT. Authentic data on brooding. Heating and Thermostatic supplies for home made equipment. Simple and practical methods of converting oil incubators to electric heating. ALARMS, Burglar, Power-off, etc. Send for catalog. LYON ELECTRIC COMPANY, 2075 Moore Street, San Diego, Calif.

Under The CHESTNUT TREE

The Doctor's Blunder

"What's the matter, Rastus, you seem as mad as a wet hen?"

"Well, why shouldn't ah be? De doctor what operated me foh pendicitus done went and sewed me up wif white thread."

Right

Teacher (explaining the tenses): "If I said 'My father had a car' that would be the past tense. Now Betty, if you said 'My father has a car,' what tense would that be?"

Betty: "Pre-tense."

A mother was showing her little daughter a story book, and said: "Look here, little girl, this is the papa deer, this the mama deer and this is the baby deer." And the little girl said: "Yes, Mama, why has not the mama deer got handles on like the papa dear."

The Three Stages of Man

First Stage—A week-old boy.
Second Stage—A wee cold boy.
Third Stage—A weak old boy.

"Do you know where you are?" demanded the tourist's wife.

"No," he admitted. "I'm as lost as the average American is when he starts on the third verse of the national anthem."

A College Slam

Blah: "A man offered me a job but I refused it."
Blurb: "Why did you refuse it?"
Blah: "He expected me to work for $10 a week. He must have taken me for a college graduate."

Borrowing

It was the day of the school entertainment, and the audience consisted mainly of mothers, proud or envious, according to the parts their children were playing.

One small boy came to the platform. Striking a bold attitude, he began: "Friends, Romans, countrymen, lend me your ears."

Whereupon one of the mothers whispered to her companion: "There, that's the Jones boy. He wouldn't be his mother's son if he weren't trying to borrow something."

Remedy

"We've got to give him something that'll backfire on his nose and make him sneeze," said Dr. Auspice, the veterinarian called to treat the lumberjack. "Mix up a pint of linseed oil, a half cup of salt brine, some castor oil and red pepper. Let me know in the mornin' how he feels."

The next morning the foreman called the horse doctor on the phone.

"Lars sneezed last night," he said.

"That's fine," said Dr. Auspice. "How many times?"

"Three," snorted the foreman. "Once before and twice after he died."

Farmer: "Where did you learn to smoke cigarettes?"
Flapper: "In Paris."
Farmer: "It's a good thing you didn't go to Norway. I hear they smoke herrings up there."

Insurance

A colored man injured in a motor accident died, and the insurance adjuster went to investigate.

"Did Washington P. Johnson live here?" he asked the weeping woman who opened the door.

"Yassah," she replied between sobs.

"I want to see the remains."

With a new sense of importance the dusky widow drew herself erect and answered proudly, "I'm de remains."

APRIL COVER

COVER TITLE CONTEST

WINNERS FOR APRIL

1st PRIZE $20

"Electricity revises the tale of tails
And helps us make grade A milk sales."
MRS. F. A. HOLMES, R.F.D. 3, Volant, Penna.

Nine $2.00 Cash Prizes

"Electric clipping of flank and tail
Insures against dirt in the open milk pail."
FRANCES S. HUNTINGTON, R. 2, Winsted, Conn.

"For milk, a better price gets he
Who clips his cows electrically."
MRS. E. B. TINKER, R.F.D. 1, Creswell, Ore.

"Electric clippers on the tail,
Makes cleaner milk in the pail."
MRS. NELSON E. WARD, R.F.D. 1, Charlemont, Mass.

"Cows and milk are easily kept clean
By using an electric clipping machine."
ROY CRONKRIGHT, R.F.D. 1, Montrose, Mich.

"Clipping the cows' udders and tails
Will improve the contents in the milk pails."
HANS GUSTAFSON, R.F.D. 3, Merrill, Wis.

"For trimming up your cow's fly flipper,
What's better than the electric clipper?"
CLAUDE M. ELLIS, R.F.D. 4, Delmar, Del.

"By using electricity for clipping,
You will have cleaner milk for shipping."
MRS. J. R. MOXLEY, West Friendship, Md.

"Use 'lectric clippers, make cows fine as silk,
You'll be repaid in purer, cleaner milk."
MRS. HAROLD T. ALLEBACH, R.F.D. 2, Royersford, Penna.

"Electric clippers will trim them like silk,
And get good prices for Grade A milk."
MRS. CHESTER I. REYNOLDS, R.F.D. 3, Dalton, Penna.

RULES for JUNE CONTEST

The rules are simple, but read them carefully.

Ten cash prizes will be awarded for the 10 best titles for the picture on the front cover.

The first prize will be $20 cash and nine second prizes of $2 in cash will be awarded.

In case of a tie, each winning contestant will receive the full cash prize to which he or she is entitled.

All members of the farm family to whom this magazine was sent may submit titles, but each contestant may submit only one title.

Titles should not be longer than 10 words — the shorter the better — and they need not be rhymes.

Question "A" must be answered correctly.

Send your title on the coupon below or make out a similar form on a plain sheet of paper or government post card.

Entries must be sent to the Title Editor, ELECTRICITY ON THE FARM, 6 North Michigan Avenue, Chicago, Illinois, before July 1st.

Winning names and titles will be announced in the August issue.

My title for the June Front Cover picture of ELECTRICITY ON THE FARM is.....

.....

.....

(a) Write on the line below the make and year of the automobiles and trucks on your farm.....

.....

.....

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